

# FAN AND = BILLS

"FAMOUS PLANKED STEAK HOUSE"

135-137 East 46th Street

## BEER AND ALES IN BOTTLES ONLY

Prior's Tasty Lager Beer	40
Pabst Blue Ribbon	40
Ballantine's	30
Budweiser	40
Ballantine's Ale	40
Buckingham Ale	40

## IMPORTED

Guinness' Stout, Nip	40	Pint..75
Bass Ale, Nip	40	Pint..75

## A LA CARTE

### HORS D'OEUVRES

Blue Point Oyster Cocktail	40
Shrimp Cocktail 45	Lobster Cocktail 80
Tomato Juice 15	Fruit Cup 25
Canape of Caviar	1.00
Canape of Anchovies 60	Sardines 45
Bismarck Herring with Onions	25
Assorted Hors d'Oeuvres	90
Stuffed Celery	50

### FISH AND SHELL FISH

LARGE WHOLE BROILED LIVE	
MAINE LOBSTER, Butter Sauce,	
Julienne Potatoes	1.50
Shrimps a la Newburg or Curry	90
Fried Filet of Sole, Tartar Sauce	85
Fried Scallops, Bacon, Tartar Sauce	90
Broiled Kennebec Salmon, Lemon Butter	80

### ENTREES AND ROASTS

Roast Philadelphia Capon,	
Cranberry Sauce	1.25
Chicken a la King	1.00
Calf's Liver with Bacon or Onions	1.00
Veal Cutlet a la Holstein	1.00
Smoked Beef Tongue, Spinach	90
Baked Virginia Ham	90
Roast Prime Ribs of Beef	1.25
Scalloped of Veal, Mushrooms	90
Roast Vermont Turkey with	
Cranberry Sauce	1.25
Roast L. I. Duckling, Apple Sauce	1.00
Roast Leg of Lamb, Mint Jelly	1.00

### FROM THE GRILL

Steak a la Minute	1.25
Double Sirloin Steak (for 2)	3.00
Planked Sirloin Steak (for 2)	3.00
Single Sirloin Steak (for 1)	1.50
Filet Mignon	1.50
Filet Mignon, Jardiniere	1.75
Veal Steak	1.00
(2) Lamb Chops, Extra Thick	1.25
Hamburger Steak with Onions	1.00

### SANDWICHES

Steak Sandwich	1.25
Roast Beef	60
Hot Roast Beef	75
Chicken (Cold)	60
Tongue	60
Turkey	75
Ham and Cheese	40
Hamburger Steak, Sliced Tomatoes,	
and Onions	60
Lettuce and Tomatoes	35
Club Sandwich	75

### DESSERTS

Apricot Brandy, Chocolate or	
Vanilla Ice Cream	25
Home Made Pies	20
Old Fashioned Rice Pudding	20
Caramel Custard	20
Fruit Jello	20
Bartlett Pear	20
Raspberry Sherbet	20
Roquefort or Camembert Cheese	25
American Cheese	20

### BEVERAGES

Coffee with Heavy Cream	10
Orange Pekoe Tea	10
Tea	10
Milk	15
Coffee	10

## Table d'Hote Dinner \$1.50

### RELISHES

Hearts of Celery	Pickled Beets	Cole Slaw
Queen Olives		Radishes

### CHOICE OF APPETIZER

Blue Point Oyster Cocktail	Canape of Anchovies
Cherrystone Clam Cocktail	Half Cold Lobster, Mayonnaise
Canape of Chicken Liver	Half Grapefruit
Fruit Cocktail	Fresh Shrimp Cocktail
Bismarck Herring with Onions	Tomato Juice

### CHOICE OF SOUP

English Beef Broth with Barley	Cream of Cauliflower
Consomme Portugaise	Clear Consomme

### CHOICE OF FISH OR MEATS

Large Whole Broiled Maine Lobster, Julienne Potatoes, Drawn Butter
Stuffed Lobster, Thermidore
Fresh Silver Smelts, Saute Meuniere
Whole Baby Flounder Saute, Meuniere, Lemon Butter
Boiled Fresh Codfish, Oyster Sauce
Fried Filet of Sole a la Maire
Baked Striped Bass, Buena Vista
Fried Fresh Scallops with Bacon, Tartar Sauce
Baked Oysters, Casino
Boiled Kennebec Salmon, Lobster Sauce
Bluefish Saute, Genobloise

### CHEF'S SPECIALS

BROILED SUGAR CURED HAM STEAK WITH PINEAPPLE
HALF LARGE SPRING CHICKEN SAUTE, MARENGO
MIXED GRILL A LA FAN AND BILL
BROILED CALF'S SWEETBREADS, HAM AND MUSHROOMS
BOILED CHICKEN IN POT, Home Made Noodles, Matzoth Balls,
Assorted Fresh Vegetables

Broiled Half Spring Chicken with Bacon and Mushrooms
Breaded Veal Cutlet, Holstein
Smoked Beef Tongue and Spinach
Planked Chopped Tenderloin Steak with Mushrooms
Fresh Genuine Calf's Liver Saute with Bacon
Broiled Extra Thick English Mutton Chop, Kidney and Mushrooms
Broiled Filet Mignon, Bouquetiere
Broiled Sirloin Steak (For 2 or 3) on Silver Platter,
Choice of Any Vegetables

Planked Sirloin Steak (For 2 or 3)
Roast Stuffed Long Island Duckling, Apple Sauce
Roast Stuffed Milk Fed Chicken, Cranberry Sauce
Roast Stuffed Vermont Turkey, Cranberry Sauce
Roast Prime Ribs of Beef au Jus
Roast Leg of Spring Lamb with Mint Jelly
Baked Sugar Cured Ham, Madeira Sauce
Fresh Vegetable Dinner with Poached Egg

Wax Peas	New Brussels Sprouts	Fresh Spinach
Creamed Cauliflower	Fresh Peas	Fresh String Beans
Carrots Vichy	New Lima Beans	Buttered Beets
Baked, Mashed, Parsley, French Fried or Candied Sweet Potatoes		

### DESSERTS

Home Made Lemon Meringue Pie	
Home Made Apple or Coconut Custard Pie	Caramel Custard
Black Walnut Ice Cream	Chocolate Pudding, Whipped Cream
Hot Apple Strudel	Half Grapefruit
Chocolate Ice Cream	Hot Cheese Strudel
Rice Pudding	Vanilla Ice Cream
Fruit Jello	Coupe Helene
Fruit Ice Cream Sundae	Bartlett Pear
Brandy Apricot Ice Cream	Cheese and Crackers
Coffee	Fruit Cup, Maraschino
Tea	Demi-Tasse
Milk	

Thursday, February 20, 1941

"WE SERVE THE BEST BECAUSE WE BUY THE BEST"

No a la Carte Service Between 5 P. M. and 10 P. M.

Please Do Not Ask For Substitutions On Dinner



# WINES AND LIQUORS

## MAY WE SUGGEST OUR SPECIAL COCKTAIL

FAN AND BILL'S SPECIAL COCKTAIL ..... 40

BARTENDER'S SPECIAL ..... 40

### COCKTAILS

"Fan and Bill's" Special	40
Appetizer	40
Alexander Gin	40
Alexander Brandy	60
Bartender's Special	40
Absinthe	50
Bacardi	40
Blue Moon	40
Blue Moon Alexander	50
Bobby Burns	40
Brandy	60
Brandy Vermouth	60
Bronx	40
Champagne	75
Clover Club	50
Coffee	60
Cuban	40
Daiquiri	40
Martini (Imported Gin)	45
Dubonnet	40
El Presidente	50
Havana	50
Jack Rose	40
Manhattan	40
Martini, Sweet	30
Martini, Dry	30
Old Fashioned	40
Orange Blossom	30
Paradise	40
Perfect	30
Pink Lady	50
Queen Mary	50
Red Lion	50
Rum Jamaica	40
Rum Sarthe	40
Rose	40
Sazarac	50
Side Car	50
Stinger	50
Third Rail	50
Suisse	50
Vermouth Cassis	40
White Lady	50
Hop Toad	50

### IRISH WHISKIES

Bushmill's	45
Powers	45
Jameson's	45
Burke's	45

### SOURS

Whiskey	40
Brandy	60
Gin	40
Sloe Gin	40
Rum	40
Scotch	55
Ward Eight	50
Sherry	50

### EGG NOGGS

Brandy	75
Rum	60
Rye	60
Scotch	60

### JULEPS

Gin	60
Mint	75

### COLLINS

Rum Collins	40
Rye Collins	40
Tom Collins	35

### BEER AND ALES IN BOTTLES ONLY

Pabst Blue Ribbon	40
Ballantine's	30
Budweiser	40
Budweiser Bock	40
Ballantine's Ale	40
Priors Tasty Lager Beer	40

### IMPORTED

Guinness' Stout Nip	40
Pint	75
Bass' Ale, Nip	40
Pint	75

### SCOTCH HIGHBALLS

Old Angus	45
Bellows Club Special	45
Grand MacNish	45
Vat "69"	45
Martins	45
Peter Dawson	45
Ballantine	45
Dewar's White Label	45
Black and White	45
Teachers	45
Cutty Sark	45
White Horse	45
McCallums Perfection	45
King William IV, V. O. P.	45
Johnny Walker, Red Label	45
Hanky Bannister	45
House of Lords	45
Highland Queen	45
John Haig	45
Whiteley Liqueur	45
Haig and Haig 5 Star	45
J. and F.	45
Jasterini and Brooks	45
Vat 250	45
Longmorn Glenlivet	55
Victoria Vat	55
Haig and Haig, Pinch	55
Ne Plus Ultra	55
Johnny Walker, Black Label	55
King's Ransom	55
Full Strength	55
Old Rarity	55
St. James	55

### BONDED RYE HIGHBALLS

Old Overholt	40
Canadian Club	50
Three Feathers	40
Seagram's V. O.	50
Signet	40
Green River	40
Mt. Vernon (4 1/2 yrs. Old)	40
Mt. Vernon (13 yrs. Old)	70
Park and Tilford, P. S.	40
Willow Springs (17 yrs.)	1.00
King's Wedding (21 yrs.)	1.00
Bourbon De Luxe (16 yrs.)	1.00
Carstairs (1788)	40
Four Roses	40

### BOURBONS

Old Paducah	40
Old Grandad	50
Old Taylor	50
Kentucky Tavern	50

### FIZZES

Dubonnet	40
Golden	50
Royal	50
Silver	50
Gin 35	40
Sloe Gin	40
New Orleans	50

### RICKEYS

Gin Rickey	40
Apricot	60
Sloe Gin	40
Rum	40
Cuba Libre	50
Gin Buck	40
Carioca Cooler	50
Gin Daisy	40

### COBBLERS

Sherry	50
Claret	50
Brandy	60
Gin	40
Rum Swizzes	40

### PUNCHES

Boston Milk	60
Bacardi	60
Brandy	75
Sauterne	50
Swedish Punch	60
Planters	60

### HIGHBALLS WITH WHITE ROCK 10c. EXTRA

### COGNACS

	Pony	Drink
Hennessy	50	65
Martell	50	65
Monnet	50	65
Courvoisier *** (15 years old)	50	65
Courvoisier (20 years old)	60	75
Bisquit Dubouche ***	50	65
Remy Martin 3 Star	50	65
Hennessy (20 years old)	60	75
Armagnac	60	75

### CORDIALS

	Pony
Pousse Cafe	75
Angels Tip	50
Anisette	50
Apricot Brandy	50
Blackberry Brandy	50
Benedictine	50
Cherry	50
Creme de Cacao	50
Creme de Cassis	50
Creme de Menthe (White)	50
Creme de Menthe (Green)	50
Creme de Rose	50
Nectar de Tokay	50
Creme Yvette	50
Curacao Orange	50
Chartreuse Green	50
Chartreuse Yellow	50
Cointreau	50
Goldwasser	50
Grand Marnier	60
Kummel	50
Maraschino	50
Prunelle	50
Peach Brandy	50
Pernod Absinthe	50
Drambuie	60

(Frappe 10c. Extra)

### DOMESTIC WINES

	Qt.	Pt.	Gl
Chianti	1.75	1.00	
Chablis	1.75	1.00	
Riesling	1.75		
Burgundy	1.75	1.00	
Sherry	1.75		
Port	1.75		
Sauterne	1.75	1.00	
Claret	1.75	1.00	
Muscatel	1.75		
Champagnes	3.50	2.00	
Sparkling Burgundy	3.50	2.00	

### IMPORTED WINES

Williams and Humbert Sherry	3.50		40
Pedro Domecque Delicia Sherry	3.50		40
Sandeman Sherry 5 Star	3.50		40
Port	3.50		40
B. and G. Sauterne	3.50	2.00	
B. and G. Haut Sauterne	3.50	2.00	
Graves	3.50	2.00	
St. Julien	3.50	2.00	
Rhine Wine	3.50	2.00	
Medoc	3.50	2.00	
Pommard	3.50	2.00	
Chablis	3.50	2.00	
Chianti	3.00	1.75	

### CHAMPAGNES

	Bot.	1/2 Bot.
De Vauxelle (1928)	8.00	4.50
Dry Imperator (1928)	8.00	4.50
Heidsieck Brut (1928)	9.00	4.75
Mumms Cordon Rouge (1928)	9.00	4.75
Piper Heidsieck (1928)	9.00	4.75
Bollinger Brut Extra Dry	8.50	4.50
Bollinger Brut Cuvee Parfaite	8.50	4.50
Louis Roederer Cuvee Special	8.00	4.25
Louis Roederer (1928)	8.00	4.25

### SPARKLING BURGUNDY

Chanson's (1926)	8.00	4.25
Chauvenet Red Cap	8.00	4.25

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